

pick over and wash the rice, rinse it well in cold water, and put it in a thick saucepan over the fire with a pint of milk and a teaspoonful of salt; wash a head of celery and grate the white stalks, letting the grated celery fall into milk enough to cover it; put the grated celery with the rice and gently simmer them together until the rice is tender enough to rub through a sieve with a potato masher, adding more milk if the rice absorbs what has first been put with it. After the rice has been rubbed through the sieve, return it to the saucepan, place it again over the fire, and gradually stir with it the quart of stock or broth; if this quantity of stock does not dilute the soup to a creamy consistency, add a little milk; let the soup get scalding hot, season it with salt, white pepper, and a very little grated nutmeg, and serve at once.

CELERY SOUP.

MRS. STOCKING.

Four large potatoes, three large onions, six or eight stalks of celery. Chop all the vegetables very fine, and place in an earthen kettle and cover with boiling water, stir often till cooked, then add one quart of milk and let boil; add butter, pepper and salt to taste. This receipt will serve six persons.

CHICKEN CREAM SOUP.

MRS. DUNCAN LAURIE.

Take the carcass of a roast chicken or turkey, break the bones, and cover with a quart of cold